



# Around the **WORLD** in 80 Trays

## Tips and ideas to prepare for your Around the World event:

1. Visit the Global Meals section of the SNT [menu planning webpage](https://dpi.wi.gov/school-nutrition/program-requirements/menu-planning) (dpi.wi.gov/school-nutrition/program-requirements/menu-planning) for ideas and inspiration. Do your research — there are 196 independent countries and cuisines, which offer many menu items to try!
2. Start simple — little changes can make a big difference. Add flavors from various spices unique to different parts of the world. Make one meal a week with an international twist. Add international flair to a traditional menu item (i.e. add ingredients to regular nachos to make them African nachos).
3. Reach out to your staff, students, and school clubs such as the National Honor Society, student council, foreign language departments, local international grocery stores, cultural centers, or parents in your district for meal ideas and suggestions. They are your greatest resource! Invite families to eat with their students at home and share about their cultures.
4. Connect with neighboring schools for ideas and inspiration (e.g. Spanish or French Immersion schools).
5. Be willing to try new foods — sell the idea to your student customers.
6. Think outside the box—get creative. Instead of the familiar cuisines, go for more unique ones that students have not tried.
7. Test the recipe before you serve. Standardized recipes require testing and retesting many times until a quality product is produced.
8. Consider offering samples. If you are unsure if students will take a full meal, offer small samples. If you want to offer a new item but it is expensive, consider offering a sample instead of a full portion to keep costs down while still allowing for exposure to the food.
9. Create, display, and share your marketing materials for the *Around the World in 80 Trays* event. Find decorations for your cafeteria that are traditional to the culture. Play videos or music that represent the culture and to get students in the mood to eat food from that culture. For social media promotions, use #AroundtheWorldin80Trays!
10. Get your staff excited! Educate them on the meal and have them get the students excited, too!
11. Plan and execute. Plan your menu, purchase quality ingredients, prepare your staff and students, advertise, and make a tasteful, healthy international dish.
12. Be sure to print off and hand out the stickers available for *Around the World in 80 Trays*. Stickers can be found on the [Around the World in 80 Trays webpage](https://dpi.wi.gov/school-nutrition/programs/national-school-lunch/around-the-world-in-80-trays) (https://dpi.wi.gov/school-nutrition/programs/national-school-lunch/around-the-world-in-80-trays).
13. Take the Pledge! The School Nutrition Team (SNT) has a goal of 80 School Food Authorities participating in *Around the World in 80 Trays*! Visit the Around the World in 80 Trays webpage (https://dpi.wi.gov/school-nutrition/programs/national-school-lunch/around-the-world-in-80-trays) and click “Take the pledge”.

**Share your Success!** Send pictures and videos of the event to [DPIFNS@dpi.wi.gov](mailto:DPIFNS@dpi.wi.gov) so we can share your success on social media! For help creating international dishes, reach out to a SNT [Public Health Nutritionist](https://dpi.wi.gov/school-nutrition/directory#PHN) (dpi.wi.gov/school-nutrition/directory#PHN)